



## Model SoloFilter Solstice Supreme Gas Fryer SFSSH55, SFSSH55T, SFSSH75



SFSSH55



### STANDARD FRYER FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle and boil out mode
- Matchless Ignition with DVI drain valve interlock
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 10"(25.4cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Fryer cleaner sample packet
- Choice of basket options :
  - Twin Baskets
  - Full Basket

### STANDARD FILTER FEATURES & ACCESSORIES

- Easy Two Step Filtering
- Extra Large 3" (7.6cm) curved drain spout virtually eliminates splashing and swivels for oil disposal
- 8 gpm filter pump for fast refill times
- Self Aligning filter connection for effortless hookup
- Rear oil return for bottom cleaning
- Filter pan is stainless with rear wheels for easy handling
- Filter pan lid is self storing and out of the way
- Fryer cleaning brush
- Fryer crumb scoop
- Filter shovel scoop
- Filter paper envelope starter pack
- Filter powder sample packet

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_



### HIGH EFFICIENCY SERIES OF GAS FRYERS

For Space Saving Filtering and Energy Saving High Production frying specify Pitco Model SFSSH55, SFSSH55T, SFSSH75 tube fired gas fryers with Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving Energy Star™\*\* performance without the need for complex power blowers. This patented atmospheric burner system with its long lasting alloy heat baffles reaches up to 70% thermal efficiency and delivers lower flue temperatures. New Self Clean Burner (patent pending) goes through a daily 30 second cleaning cycle to keep your burners tuned to operate in the most energy efficient manner. Ventilation troubles are virtually eliminated with the Down Draft Protection (patent pending) that safely monitors your fryer, making this a low maintenance, highly reliable fryer. Simple two step filtering keeps oil filtering convenient and swift to keep oil clean to produce fresher products and to help maximize oil life and profits.

### SOLOFILTER MODELS AVAILABLE

- SFSSH55 (40-50 lbs, 80KBtu/hr, 14" x 14" fry area)
- SFSSH55T (20-25 lbs, 40KBtu/hr, 7" x 14" fry area per side for this split vat fryer)
- SFSSH75 (75 lbs, 105KBtu/hr 18" x 18" fry area)

### OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Digital Controller
- I-12 Computer
- Backup thermostat (only on Digital and I-12 computer)
- Basket Lift (must be ordered with Digital Control or Computer) (To meet AGA/CGA/CSA specification, must be ordered with casters & installed with flexible gas hose w/restraining cable)
- Stainless Steel back (not available with basket lift)
- 10"(25.4cm) Rigid casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- Triple Baskets
- Institutional Prison security package
- BNB Dump Station
- SoloFilter System Options
  - Filter flush hose
  - Filter pump heaters
  - Paperless Filter
  - Filter Crumb Catch

### TYPICAL APPLICATION

High Volume restaurants or multi-store restaurant chains that require a Reliable, Highly Efficient EnergyStar™\*\* rating, High Production Fryer with low operational energy cost and lower annual maintenance and repair cost. Space Saving Filter located under a single fryer is a fast way to keep oil clean and maximize profits.



Patent Pending

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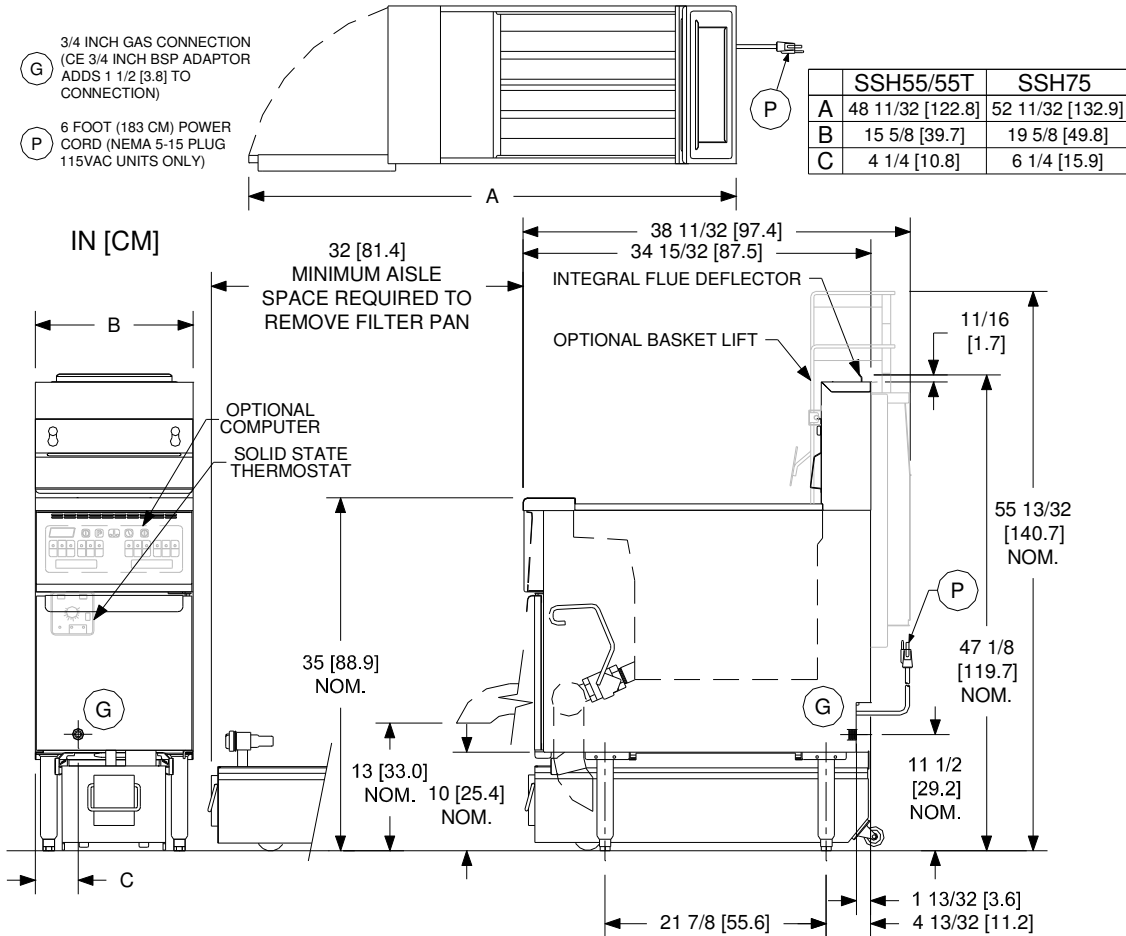
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### INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr
SSH55	14 x 14 in (35.6 x35.6cm)	3-1/4 - 5 in (8.3 -12.7cm)	40 - 50 Lbs (18 - 23 kg)	80,000 BTUs (23 kW) (84 MJ)
SSH55T per side	7 x 14 in (35.6 x35.6cm)	3-1/4 - 5 in (8.3 -12.7cm)	20 - 25 Lbs (9 -11 kg)	40,000 BTUs (18 kW) (42 MJ)
SSH75	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7cm)	75 Lbs (34 kg)	105,000 BTUs (31 kW) (110 MJ)

### FILTER SPECIFICATIONS

For Models	Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media Paper Envelope
SFSSH55,55T	66 Lbs (29.9 kg)	1/3 HP 50/60 Hz	8 GPM (30.3 LPM) @ 60 Hz	10 x 20-1/2 in (25.4 x 52.1 cm)
SFSSH75	90 Lbs (41 kg)		6.7 GPM (25.4 LPM) @ 50 Hz	14 x 22 in (35.6 x 55.9 cm)

### FRYER SYSTEM SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Weight w B/L	Shipping Crate Size H x W x L	Shipping Cube
SFSSH55	280 Lbs (127 kg)	330 Lbs (150 kg)	58 x 22 x 44 in (147.3 x 55.8 x 111.7 cm)	32.5 ft <sup>3</sup> . (0.9m <sup>3</sup> )
SFSSH55T	317 Lbs (144 kg)	367 Lbs (166 kg)	58 x 22 x 44 in (147.3 x 55.8 x 111.7 cm)	32.5 ft <sup>3</sup> . (0.9m <sup>3</sup> )
SFSSH75	300 Lbs (136 kg)	350 Lbs (159 kg)	58 x 22 x 44 in (147.3 x 55.8 x 111.7 cm)	32.5 ft <sup>3</sup> . (0.9m <sup>3</sup> )

### INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)			
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	Amps	# of Cord	115V	208 / 220-240V
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c.(10 mbars / 1 kPa)	Fryer/Filter	1	6.1	6.1
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)	For heaters add 0.43A to 115V or .24A to 208/230-240V			

\* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

### CLEARANCES (Do Not Curb Mount)

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
32" (81.4 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	

### SHORT FORM SPECIFICATIONS

Provide Pitco SoloFilter Model (SFSSH55,55T,75) tube fired high efficiency gas floor filter/fryer with EnergyStar TM\*\*rating. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, 304 SS peened tank, stainless front, door, sides. Blower Free atmospheric burner system with up to 70% thermal efficiency, self cleaning burners, down draft protection, matchless ignition, drain valve interlock, behind the door solid state t-stat with melt and boil mode, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Drain Line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly use envelope filter paper. 8 GPM, 60 hz (25.4 LPM 50 hz) filter pump. Filter piping to be self aligning, filter lid integral to cabinet, filter pan to have rear casters for portability, two step filter process. Provide options and accessories as follows:

